

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1 Claim 1 (original): A fat and oil composition for spreads
2 composed of a continuous fat and oil phase and a water
3 phase, characterized in that the fat and oil phase comprises

4 (a) a liquid-state fat and oil containing, as a main
5 ingredient, triglycerides having fatty acids with 8 to 10
6 carbon atoms in an amount of not less than 10% by mass of
7 the total constitutional fatty acids;

8 (b) a low melting transesterified fat and oil obtained
9 by subjecting 40 to 90 parts by mass of a palm based fat and
10 oil and 60 to 10 parts by mass of the liquid-state fat and
11 oil to transesterification with a 1,3-position-specific
12 lipase; and

13 (c) a solid-form fat and oil having an open-tube
14 melting point under increasing temperature of 38°C or
15 higher.

1 Claim 2 (original): The fat and oil composition for spreads
2 according to claim 1, wherein the content of the
3 liquid-state fat and oil (a) is 40 to 70% by mass of the
4 total mass of the fat and oil phase, the content of the low
5 melting transesterified fat and oil (b) is 5 to 50% by mass
6 of the total mass of the fat and oil phase, and the content
7 of the solid-form fat and oil (c) is 5 to 40% by mass of the
8 total mass of the fat and oil phase.

1 Claim 3 (original): The fat and oil composition for spreads
2 according to claim 1, wherein the triglycerides as a main
3 ingredient of the liquid-state fat and oil (a) comprises
4 triglycerides having fatty acids with 8 to 10 carbon
5 atoms bound to the 1-,2- and 3-positions;
6 triglycerides having fatty acids with 8 to 10 carbon
7 atoms bound to the 1-,and 2-positions;
8 triglycerides having fatty acids with 8 to 10 carbon
9 atoms bound to the 1-,and 3-positions;
10 triglycerides having a fatty acid with 8 to 10 carbon
11 atoms bound to the 1-position; or
12 triglycerides having a fatty acid with 8 to 10 carbon
13 atoms bound to the 2-position.

1 Claim 4 (original): The fat and oil composition for spreads
2 according to claim 1, wherein the low melting
3 transesterified fat and oil (b) has an open-tube melting
4 point under increasing temperature of 20 to 32°C.

1 Claim 5 (original): The fat and oil composition for spreads
2 according to claim 1, wherein the solid-form fat and oil
3 (c) is an animal fat and oil or vegetable fat and oil, or a
4 hydrogenated oil, fractionated oil or transesterified oil
5 thereof.

1 Claim 6 (original): The fat and oil composition for spreads
2 according to claim 1, wherein the water phase is contained
3 in the range of 10 to 100 parts by mass per 100 parts by
4 mass of the fat and oil phase.

1 Claim 7 (original): A fat and oil composition comprising
2 (a) a liquid-state fat and oil containing, as a main
3 ingredient, triglycerides having fatty acids with 8 to 10
4 carbon atoms in an amount of not less than 10% by mass of
5 the total constitutional fatty acids;
6 (b) a low melting transesterified fat and oil obtained
7 by subjecting 40 to 90 parts by mass of the palm based fat
8 and oil and 60 to 10 parts by mass of a liquid-state fat and
9 oil to transesterification with a 1,3-position-specific
10 lipase; and
11 (c) a solid-form fat and oil having an open-tube
12 melting point under increasing temperature of 38°C or
13 higher.

1 Claim 8 (original): The fat and oil composition according to
2 claim 7, wherein the content of the liquid-state fat and oil
3 (a) is 40 to 70% by mass of the total mass of the fat and
4 oil composition, the content of the low melting
5 transesterified fat and oil (b) is 5 to 50% by mass of the
6 total mass of the fat and oil composition, and the content
7 of the solid-form fat and oil (c) is 5 to 40% by mass of the
8 total mass of the fat and oil composition.

1 Claim 9 (currently amended): The fat and oil composition
2 according to claim 7-~~or 8~~ for use in producing a fat and oil
3 composition for spreads.

1 Claim 10 (new): The fat and oil composition according to
2 claim 8 for use in producing a fat and oil composition for
3 spreads.